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the product you purchase may differ slightly from
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Model CBL25
Issue 2/03

Moda Blender

Commercially designed for professional results



INSTRUCTIONS FOR USE AND RECIPE BOOK

Model CBL25

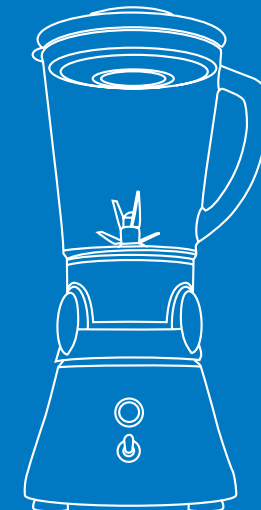
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Moda Blender

Congratulations

on your purchase of your new Breville Blender



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS

- Do not immerse the motor base, plug or cord in water or any other liquid.
- To protect against electrical shock, do not immerse cord, plug or blender body in water or any other liquid.
- Always use the appliance on a dry, level surface.
- Always switch the appliance to 'OFF', switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
- Do not remove blender jug from the motor base whilst blender is in operation.
- Do not place hands in the jug unless the unit is disconnected from the power outlet. Disconnect blender from the power outlet before removing the jug from base.
- Do not place your hands in the blender jug while the blender is operating.
- Do not use this blender for anything other than food or beverage preparation.
- Do not blend a dry, thick or heavy mixture for more than 60 seconds without turning the blender off and stirring the ingredients before continuing to blend.
- Do not process boiling liquids; let cool before placing in jug.
- Make sure the motor and blade have completely stopped before disassembling.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in anyway, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always assemble jug and blade assembly first, before attaching to motor assembly. Never place assembly on motor base without jug.

IMPORTANT: TO CRUSH ICE

Place 1 cup of ice cubes into the Jug. Replace lid and push "PULSE" in short bursts until a snowy textured ice is achieved. This will take approximately 15 seconds.

When crushing ice, place your hand on the Jug lid.



DO NOT OPERATE THE BLENDER CONTINUOUSLY ON HEAVY LOADS FOR MORE THAN 3 MINUTES.

KNOW YOUR BREVILLE BLENDER



OPERATING YOUR BREVILLE BLENDER

BEFORE FIRST USE

Remove all promotional labels and wash the blender jug in warm, soapy water. Dry thoroughly.

Step 1.

Place the motor base on a flat, dry surface and ensure that the blender is unplugged and the speed control switch is set to the off position.

Step 2.

Place the jug onto the motor base, ensuring that the jug is in the unlock position. (A click will be heard when the jug is turned from the lock to the unlock position.) (See fig 1 and 2)



fig 1

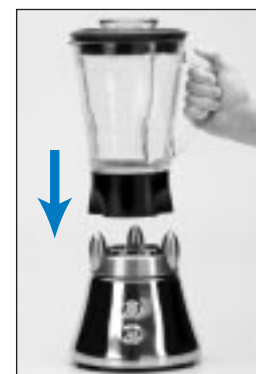


fig 2

Step 3.

Turn the jug clockwise to the locking position to operate. (see fig 3 and 4)



fig 3

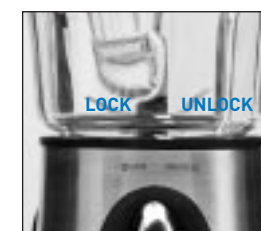


fig 4



NOTE!!

The blender will not operate unless the jug is locked in the correct position.

OPERATING YOUR BREVILLE BLENDER cont'd

Step 4.

Add food or liquid into the blender jug and place the lid firmly into position on the top of the jug.

Step 5.

Then, plug into a 230/240v power outlet and switch on.

Step 6.

Set the speed by lifting the speed control switch to desired setting "1" or "2". The speed can be changed at any time during the blending process.

For ingredients that require short bursts of power, push the 'Pulse' button. This is ideal for crushing ice and nuts.

Step 7.

During the blending process, you may find that ingredients stick to the sides of the blender jug. To push the food back onto the blades, turn switch to the OFF position and switch off at the power outlet. Use a plastic spatula to scrape down the sides of the jug before recommencing blending.



NOTE!!
When starting to blend,
firmly hold the blender lid
into place. (see fig 5)



NOTE!!
If any moisture or liquid
appears on top of the motor
base, wipe immediately
with paper towelling.



fig 5



NEVER PLACE ANYTHING OTHER THAN FOOD AND LIQUIDS IN THE BLENDER WHILST THE MOTOR IS RUNNING.



ALWAYS HOLD THE LID DOWN WHEN STARTING TO BLEND.

TIPS ON HOW TO BEST USE YOUR BREVILLE BLENDER

DO

- Low speed is best for dressings, marinades and foods that require mixing until just combined, such as batters.
- Use the pulse button for emulsions such as mayonnaise.
- High speed is best for pureeing or cocktail making.
- Use PULSE for foods that only require short bursts of power such crushing ice and nuts.
- Ensure all parts have been thoroughly washed and dried before assembly.
- Ensure the blender is correctly assembled before operating (see page 7).
- Ensure base of jug is thoroughly dry before placing onto blender base before use.
- Ensure the blender is placed on a clean, dry surface to operate.
- Liquids should be placed into blender before solid ingredients, except where specified in recipes.
- All foods should be cut into cubes (approx. 2-3cm square) to achieve an even result.
- When required use a plastic or rubber spatula to wipe food down sides of jug only when blender is in the OFF position and has been switched off at power outlet. Ensure blades have stopped rotating. Do not use metal utensils as they may damage the blades or jug.
- Do hold the lid down when starting to blend.

DON'T

- Do not blend dry, thick or heavy mixture for more than 60 seconds without turning off the blender and stirring the ingredients, and then continue blending. For normal blending tasks, eg. Mayonnaise, dressings etc., do not operate for longer than 3 minutes at one time.
- Do not place any objects, other than food, into the jug whilst the motor is running.
- Do not use the jug to store food.
- As air does not circulate when blending, the blender will not beat egg whites, knead dough or mash potatoes.
- Do not remove the jug while the blender is operating. Always switch off at the power outlet before removing jug.
- Overloading the blender with more than the specified quantity could cause the motor to stall, turn the blender OFF, unplug from power outlet and remove a portion of the mixture before continuing.
- Do not operate the blender continuously on heavy loads for more than 3 minutes.

MOTOR PROTECTION BUTTON (RESET BUTTON)

The safety reset button has been added to the blender to preserve the motor life.

The switch will be activated when the motor becomes too hot, or the load too heavy. The unit will cease to operate. The switch located under the motor base will need to be reset by depressing the red button, this can only take place after 10 minutes. The motor will need to rest for 10 minutes before blending can resume.



Reset Button

CARE AND CLEANING

- To clean the blender jug, particularly when a variety of food has been used, half fill the jug with luke warm water and a small amount of detergent. Switch either of the speed control buttons (1 or 2) and operate briefly. Switch the blender off, remove the blender jug from the motor base. Rinse and dry thoroughly.
- Remove the lid and inner lid and wash in warm soapy water.
- Switch the blender OFF, then switch the power off at the power outlet and remove the plug, then wipe the motor base with a soft, damp cloth.



NOTE!!

Never immerse the motor base in water or any other liquid.

DISASSEMBLING THE BLENDER FOR CLEANING

Step 1.

To unlock the jug from the blender base, turn the jug anticlockwise to the unlock position, and lift jug from blender.



Step 2.

Turn jug anticlockwise to the unlock position and unscrew locking ring with force.



Step 3.

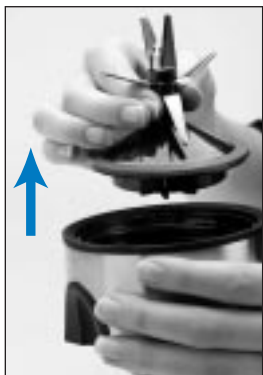
Remove locking ring from blender jug.



CARE AND CLEANING cont'd

Step 4.

Lift blade assembly from locking ring.



To reassemble blender place the rubber gasket onto the blade assembly. Then place the blade assembly into the locking ring and screw the blender jug clockwise firmly into position.



NOTE!!

Once the blender jug is firmly screwed into the locking ring ensure that the blender is in the unlock position before placing onto blender base.

Step 5.

Remove rubber gasket from blade assembly.



Clean parts in warm soapy water and dry thoroughly.

SUGGESTED USES FOR YOUR BREVILLE BLENDER

Crush ice:

Place 1 cup of ice cubes into jug and blend using Pulse button until ice is crushed.

Bread crumbs:

Remove the crusts from the bread and tear into pieces. Blend enough pieces at one time to cover the blades. Up to 4 slices at one time can be crumbed. Stale bread will produce the best results.

Chopped nuts:

Blend $\frac{3}{4}$ cup of nuts at a time. Use the PULSE setting as this will give more even chopping.

Drinks:

Fill the container to at least $\frac{1}{4}$ full, remember to leave room to allow froth to form as the drink is aerated.

Soups, sauces, puree:

The most efficient amount to blend will depend on the food/recipe used. However generally, the more liquid used, the more can be processed at one time.

Whipped cream:

Place 1 $\frac{1}{2}$ cups cream with sugar and vanilla into the jug. Blend until thickened.

Biscuit crumbs:

Break biscuits into pieces. Blend enough pieces at one time to cover the blades.

Batters:

Place liquid ingredients, then dry ingredients, into the jug. Using high or low speed (depending on batter type) blend until a smooth batter is formed.

QUANTITIES AND HANDY HINTS

- Thick mixture purees more efficiently if the blender is $\frac{1}{4}$ to $\frac{1}{2}$ full.
- When using several ingredients, place liquid ingredients in the jug first.
- When blending thick or dry mixtures it may be necessary to stop the blender and scrape down the sides of the jug, once or twice during blending.
- Your blender is not designed to chop/mince meat or extract juice from fruit and vegetables.

DIPS AND STARTERS

GUACAMOLE

- 1 large avocado, peeled, de-stoned and chopped
- 40 ml lemon juice
- ½ cup sour cream
- 1 teaspoons minced garlic
- 1 teaspoon chilli sauce

1. To make topping, place avocado, lemon juice, sour cream, garlic and chilli sauce in blender jug, using high speed, blend until smooth.

Serve with crustini or crudites.

PESTO DIP

- 1 cup fresh basil leaves
- 1 clove garlic peeled and chopped
- 40 ml lemon juice
- 60g pine nuts
- ¼ cup olive oil
- ½ cup cottage cheese
- 60g grated fresh Parmesan cheese

1. Place basil leaves, garlic, lemon juice and pine nuts in blender, using high speed, blend until finely chopped.
2. With motor running, pour in oil and blend until smooth. Add cheeses and mix to combine.
3. Chill until ready to use.

Serve with toasted Turkish bread.

RICOTTA AND OLIVE SPREAD

- ½ cup fresh coriander leaves
- 200g ricotta cheese
- 150g butter, softened
- 120 ml cream
- 2 teaspoons lemon juice
- ⅓ cup grated Parmesan cheese
- 1 tablespoon drained capers
- ¼ cup chopped black olives
- ¼ cup toasted pine nuts

1. Place coriander, ricotta cheese, butter, cream, lemon juice, cheese, capers and olives in blender jug, using high speed, blend until smooth.
2. Transfer mixture to a serving bowl, top with reserved pine nuts.
3. Chill until ready to use.

Serve as a dip with a selection of raw vegetables.

DIPS AND STARTERS cont'd

TOMATO SOUP

- 1 tablespoon oil
- 2 cloves garlic, crushed
- 1 brown onion diced
- 2 x 410g cans diced tomatoes
- 1 tablespoon tomato paste
- 2 teaspoons brown sugar

1. Heat oil in a large saucepan, add garlic and onions, cook over a medium heat for 2-3 minutes or until onion is soft.
2. Combine tomatoes, tomato paste, and brown sugar.
3. Pour into pan with onion mixture, bring to the boil, then reduce heat and simmer, uncovered for 20 minutes or until liquid has reduced by one third.
4. Allow the mixture to cool.
5. Transfer mixture into three batches into blender jug, using high speed, and blend until smooth.

VARIATIONS

Tomato and basil soup

Add ¼ cup of basil leaves to the blender when pureeing.

Tomato and chilli soup.

Add 1 teaspoon of chilli powder or ¼ small red chilli to the onion when sauteing.

Creamy tomato soup

Add ¼ cup of sour cream to the blender when pureeing the soup.

PUMPKIN SOUP

- 2 tablespoons cooking oil
- 1 brown onion diced
- 2 cloves garlic, crushed
- 400g butternut pumpkin, peeled and diced
- 1 litre chicken stock

1. Heat a saucepan, add the oil, saute the onions and garlic for 5 minutes.
2. Add the pumpkin to coat with the onion mix, then add the stock, bring the mixture to the boil.
3. Reduce to a simmer for 20 minutes, cook with the lid on until the pumpkin is cooked.
4. Allow the mix to cool, transfer the mixture to the blender jug, using high speed, blend until smooth.
5. Return the mix to the saucepan to heat through, add seasoning before serving.

Moroccan Pumpkin Soup

Add the spices to the onion when sauteing, serve with coriander leaves and yoghurt.

- 1 teaspoon ground cumin
- 1 teaspoon garam marsala
- 1 teaspoons paprika
- ½ teaspoon ground white pepper

Curried Pumpkin Soup

Add 1 tablespoon of curry powder to the onions when sauteing.

Creamy Pumpkin Soup

Add ½ cup of cream when adding the stock.

Thai style pumpkin Soup

Add 2 small fresh red chillies and 1 tablespoon chopped lemon grass to the onion mixture. Add 120 ml of coconut milk before pureeing the mix.

DIPS AND STARTERS cont'd

RASPBERRY MAYONNAISE

- 6 egg yolks
- 1 teaspoon French mustard
- 1 tablespoon raspberry vinegar
- $\frac{3}{4}$ cup grapeseed oil
- $\frac{3}{4}$ cup peanut oil
- freshly ground black pepper
- 1 tablespoon boiling water
- 1. Whisk together egg yolks, mustard, lemon juice and vinegar.
- 2. Pour mixture into blender jug and using pulse, blend until light and fluffy.
- 3. Slowly pour $\frac{1}{4}$ cup of combined oils in through inverted measure cup in lid, replace lid and using pulse combine the mixture, repeat until all the oil is combined.
- 4. Blend until mixture thickens.
- 5. Season to taste with pepper and stir in water.
- 6. Transfer to a sterilised, screw top jar.
- 7. Cover and refrigerate until required.

VARIATIONS

Garlic Mayonnaise

Add 6 cloves of peeled and chopped garlic cloves to the egg yolk mixture and replace lemon juice with lime juice and raspberry vinegar with tarragon vinegar.

Herbed Mayonnaise

Replace lemon juice and raspberry vinegar with $\frac{1}{2}$ cup chopped mixed fresh herbs (such as basil, chives, parsley and thyme) and 1 clove garlic, peeled and chopped. Blend into prepared mayonnaise.

BETTER BATTERS

BEER BATTER

- $\frac{1}{2}$ cup yeast beer (such as Coopers)
- 1 cup soda water
- 1 $\frac{1}{2}$ cups plain flour
- 1. To make batter, place beer, soda water and flour into blender jug.
- 2. Using high speed, blend until smooth.
- 3. Use to coat seafood or poultry.

TEMPURA BATTER

- 1 egg
- 1 cup iced water
- 1 $\frac{1}{2}$ cups tempura flour
- 1. Place the egg and water into the blender, mix on low speed to combine.
- 2. Add the flour into the blender, mix using the pulse button until almost combined. Do not over-mix, as the batter will not flake. The batter should have lumps of flour remaining in it.

YORKSHIRE PUDDINGS

- $\frac{1}{4}$ cup water
 - $\frac{1}{3}$ cup milk
 - 1 egg, lightly beaten
 - $\frac{3}{4}$ cup plain flour
 - freshly ground black pepper
 - 1 $\frac{1}{2}$ tablespoon beef dripping
 - 1. Place water, milk, egg, flour and pepper into blender jug.
 - 2. Using low speed, blend until smooth.
 - 3. Place 1 teaspoon beef dripping in each of six muffin pans and heat in oven until dripping is sizzling.
 - 4. Divide batter between muffin pans and cook at 220c for 10-15 minutes, or until puffed and golden.
- Serve as an accompaniment for roast beef.

BETTER BATTERS cont'd

PANCAKES

Makes approximately 8-10 pancakes

1 cup plain flour

¼ teaspoon salt

1 egg

1 ¼ cups milk

2 tablespoons butter, softened

1. Combine the flour, salt, egg, milk and butter in the blender jug, mix on low speed with the lid firmly held in position, mix to a smooth batter.
2. Heat a small greased frying pan on a moderate heat; pour a small quantity of batter into frying pan.
3. Cook until bubbles come to the surface and break.
4. Carefully turn the pancake and cook until golden brown.
5. Remove from pan. Continue with remaining batter.

Serve with maple syrup and ice cream.

CREPES

Makes 10 - 12

1 ¼ cups plain flour

¼ teaspoon salt

1 teaspoon vanilla essence

3 eggs, lightly beaten

1 ¼ cups milk

2 tablespoons butter, melted

1 tablespoon oil (greasing)

1. Add the flour, salt, essence, eggs, milk and butter to the blender jug, mix on low speed with the lid firmly held in position, mix to a smooth batter.
2. Lightly grease frying pan. Heat pan over a moderate heat.
3. Pour sufficient batter into the pan to cover evenly, but not too thick.
4. Crepes cook quickly 1-2 minutes; overcooking causes crepes to toughen.
5. Turn and cook until golden.

Serve with raspberry sauce.

RASPBERRY SAUCE

250g fresh or frozen raspberries

¼ cup icing sugar

2 tablespoons Grand Marnier or orange liqueur

2 tablespoons water

1. To make sauce, place raspberries, icing sugar, Grand Marnier, and water into blender jug.
 2. Using low speed, blend until smooth.
- Spoon over crepes and serve.

COCKTAILS

SUGAR SYRUP

Place 1 cup of white sugar and 1 cup of water into a saucepan and bring to the boil.

Place the syrup into a screw top jar and refrigerate until required. This is also called Gomme and cocktail syrup, it is used to sweeten drinks and provide a liquid to help blending.

MARGARITA

60 ml tequila

60 ml cointreau

80 ml lime juice

1 cup ice cubes

1. Place tequila, cointreau, lime juice and ice cubes into blender jug.
2. Using high speed, blend until well combined and ice is crushed.

Serve in salt rimmed glasses.

DAIQUIRIS

fruit (approximately 1 cup)

120 ml white spirits (white rum, vodka, kirsch or fruit liqueur, a combination can be used)

60 ml sugar syrup

1 cup ice

1. Place all ingredients into the blender jug and puree using high speed.

Most fresh fruit and berries can be used, if using frozen fruit defrost first. Any fruit with hard skin or stones must have them removed before pureeing. Large fruit must be diced first.

WATERMELON AND VODKA SLUSHIE

2 cups water melon diced

30 ml vodka

1 cup ice cubes

1. Place all ingredients into the blender, combine using high speed until combined.
- Serve in parfait glasses with drizzle of fresh lime juice.

COCKTAILS cont'd

PEAR AND VODKA FRAPPÉ

1 cup diced ripe green pear, skin on
1 cup ice
60 ml vodka

1. Place all ingredients into the blender.
 2. Blend using low speed until combined.
- Serve in martini glasses.

BLOODY MARY FREEZER

1 cup tomato juice
60 ml vodka
60 ml lemon juice
1 egg white
salt and pepper
¼ teaspoon Tabasco sauce
¼ teaspoon Worcestershire sauce
1 cup ice cubes
celery leaves

1. Place tomato juice, vodka, lemon juice, egg white, salt, pepper, Tabasco sauce, Worcestershire sauce and ice cubes into blender jug.
2. Blend on high speed, until well combined and ice is crushed.

Serve garnished with celery leaves.

FLUFFY DUCK

30 ml tablespoons white rum
30 ml tablespoons advocaat
60 ml orange juice
30 ml cream
6 ice cubes

1. Place rum, advocaat, orange juice, cream and ice cubes into blender jug.
2. Using high speed, blend until well combined and ice is crushed.

BRANDY ALEXANDER

120 ml brandy
120 ml crème de cocoa
2 scoops ice cream
ground nutmeg

1. Place all ingredients into the blender jug.
2. Blend on high speed until the ingredients are combined.

Serve in martini glasses dusted with nutmeg.

COCKTAILS cont'd

PINA COLADA

120 ml pineapple juice
60 ml coconut cream
60 ml dark rum
½ cup ice cubes

1. Place all ingredients into the blender jug
2. Blend on high speed until the ingredients are combined.

Serve garnished with pineapple leaves.

MELON DREAM

20 ml Triple Sec
30 ml Galliano
30 ml cream
30 ml orange juice
1 cup chopped rockmelon
1 cup ice cubes

1. Place Triple Sec, Galliano, cream, orange juice, rockmelon and ice cubes into blender jug.
2. Using high speed, blend until well combined and ice is crushed.

NON-ALCOHOLIC DRINKS

FRUIT COCKTAIL

250 ml pineapple juice

1 banana, peeled and chopped

1 orange, skin and pith removed
then quartered

250 ml soda water

2 tablespoons passionfruit pulp

1. Place pineapple juice, banana, and orange into blender jug. Blend on high speed, until well combined.
2. Stir in passionfruit pulp and soda water and serve.

CRANBERRY CRUSHER

1 cup peeled and chopped pink grapefruit

120 ml orange juice

120 ml cranberry juice

1 tablespoon castor sugar

250 ml ginger ale

1. Place grapefruit, orange juice, cranberry juice, sugar into blender jug.
2. Blend on high speed, until well combined.
3. Pour over ginger ale to serve.

ROCKMELON AND PINEAPPLE FRAPPÉ

1 cup chopped rockmelon

1 cup caned pineapple pieces

1 cup ice

mint leaves to serve

1. Place all ingredients into the blender.
2. Blend on high speed until all ingredients are combined and ice crushed.

Serve with chopped mint leaves.

PEAR AND LEMON FRAPPÉ

1 cup caned pear slices

1 cup ice

1 tablespoon lemon juice

1. Place all ingredients into the blender.
2. Blend on high speed until all ingredients are combined and ice crushed.

PINEAPPLE COCONUT CREAM COOLER

250 ml pineapple juice

½ cup coconut cream

½ cup ice

1. Place pineapple juice, coconut cream and ice into blender jug.
2. Blend on high speed, until well combined.

LIME CRUSH

60 ml fresh lime juice

1 tablespoon white sugar

250 ml mineral water

1 cup ice

1 lime, thinly sliced

1. Place lime juice, sugar, mineral water and ice into blender jug.
 2. Blend on high speed, until well combined.
- Serve with lime slices.

SMOOTHIES AND MILKSHAKES

MANGO SMOOTHIE

1 mango, peeled and sliced

¾ cup unflavoured yogurt

120 ml orange juice

1. Place mango, yogurt and orange juice into blender jug.
 2. Blend on high speed until smooth.
- Serve immediately.

STRAWBERRY SMOOTHIE

150 g strawberries

250 ml milk

2 scoops vanilla ice cream

strawberry topping to serve

1. Place the strawberries, milk and ice cream into the blender jug.
 2. Blend on high speed until well combined.
- Serve with strawberry topping drizzled over.

BANANA SMOOTHIE

1 bananas, peeled and chopped

½ cup unflavoured yogurt

120 ml milk

1 tablespoon honey

1. Place banana, yogurt, milk and honey into blender jug.
2. Blend on high speed, until well combined.

Serve immediately.

BANANA, SOY AND PEANUT SMOOTHIE

1 banana, peeled and chopped

250 ml soy milk

1 tablespoon smooth peanut butter

⅓ cup natural yoghurt

1. Place banana, milk, peanut butter and yogurt into blender jug.
 2. Blend on high speed, until well combined.
- Serve immediately.

CHOCOLATE MILKSHAKE

250 ml milk

2 scoops chocolate ice cream

1 tablespoon chocolate topping

2 teaspoons honey (optional)

1. Place all ingredients into the blender jug.
 2. Blend on high speed until well combined.
- Serve immediately.

POWER SHAKE

2 tablespoons cocoa powder

1 teaspoon instant coffee

30 ml boiling water

2 tablespoons sugar

1 egg

1 tablespoon wheat germ

400 ml cold milk

1. Dissolve cocoa and coffee in boiling water.
 2. Combine with sugar, egg, wheat germ, and milk.
 3. Pour into blender jug. Blend on high speed, until smooth and frothy.
- Serve immediately.